

# Stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **32.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (87.3%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.8%)	75 %	150
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	8.8 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Boil	Sybilla	15 g	60 min	3.5 %
Boil	Lublin (Lubelski)	14 g	60 min	4 %
Boil	Cascade	35 g	60 min	6 %